



# ESPRESSO MAKER

Model number: 169108

UPC : 681131691086

## Customer Assistance

1 877 207 0923(US)

1 877 556 0973 (Canada)



## Thank you for purchasing a GE small appliance.

In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate the appliance you are no longer using.

To read about GE's ecomagination commitment, visit  
[ge.ecomagination.com](http://ge.ecomagination.com)

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. No user-serviceable parts inside. Call our toll-free customer service number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Always fill water container first, then plug cord into the wall outlet. To disconnect, turn control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- The water container is designed for use with this appliance only.
- Do not use a cracked water container.
- Do not clean water container with cleansers, steel wool pads, or other abrasive material.

# SAVE THESE INSTRUCTIONS

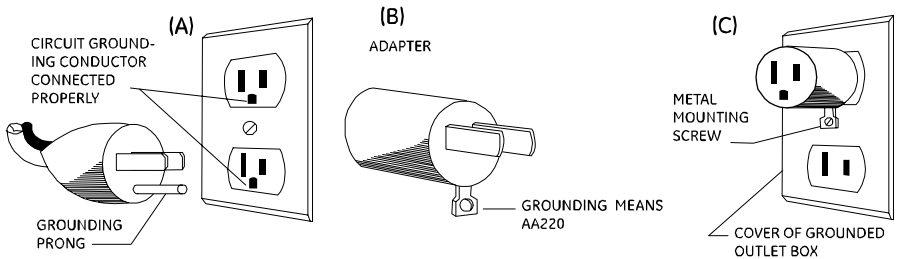
## Consumer Safety Information

***THIS APPLIANCE IS INTENDED FOR INDOOR HOUSEHOLD USE ONLY.***

A short power-supply cord is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be a grounding-type 3-wire cord and the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

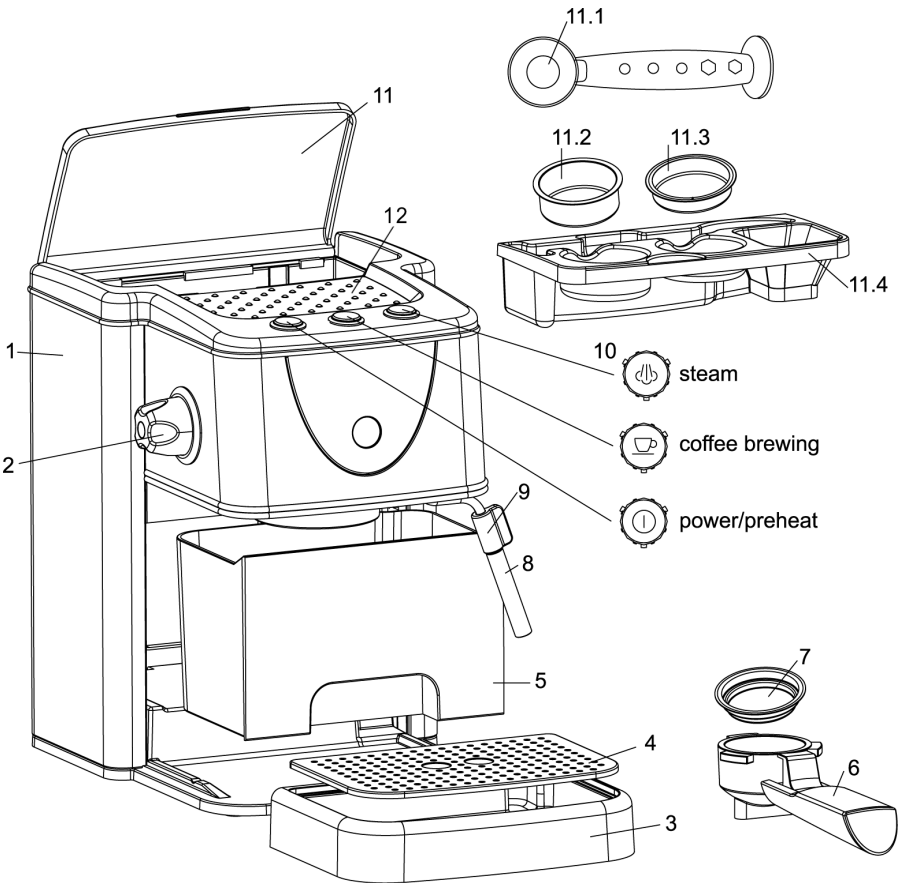
## GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding-type plug to fit the proper grounding-type receptacle. For US application only: The appliance has a plug that looks like sketch A. An adaptor sketch B, should be used for connecting sketch-A type plug to two-prong receptacles. The grounding tab, which extends from the adaptor, must be connected to a permanent ground such as a properly grounded outlet box as shown in sketch C using a metal screw.



# PARTS

1. Housing
2. Steam Knob
3. Drip tray
4. Drip tray grid
5. Water tank
6. Filter holder
7. E.S.E pod filter
8. Removable milk frother
9. Steam nozzle
10. Operating buttons
11. Tank lid and accessory storage
- 11.1 Spoon with tamper end
- 11.2 Filter for 2 cups
- 11.3. Filter for 1 cup
- 11.4 Removable storage for accessories
12. Removable warming plate



## ESPRESSO COFFEE

Espresso is a style of coffee that comes from a unique process, not a particular type of coffee bean. Hot water, under pressure, is passed through tightly packed, finely ground coffee. The resulting liquid is rich, dark, and extremely flavorful the concentrated essence of the coffee bean.

Espresso is served in small 1-2 oz coffee cups. The perfect espresso shot is topped by beautiful, thick, golden foam known as crema, a product of the natural oils in the coffee bean, and the source of its rich flavor and aroma.

It is important to note that your coffee beans must be both well roasted and correctly ground. If you cannot buy ground espresso use a coffee grinder to grind the beans. The coffee must not be ground too fine. It must be slightly granulated with a consistency somewhat between flour and sugar. Too fine a ground results in bitter over-extracted espresso and creates a risk of blocking the brewing head and the filter; too coarse and the espresso will be weak and under-extracted.

In addition to the coffee you use, the three factors that determine perfect espresso results are water, temperature and pressure.

There are a number of misconceptions surrounding espresso. The first is that espresso should be bitter and burnt tasting. In fact, the ideal espresso shot should be aromatic, bittersweet (not bitter) and assertive, with a lingering aftertaste.

The second myth is that drinking espresso will keep you awake all night. Actually, despite its strong flavor, espresso contains less caffeine than regular coffee: typically 60-80 mg per shot compared to 80~100 mg per cup due to the longer and darker roasting of the coffee bean.

And finally, many people think that espresso takes too long to prepare. The truth is, as the name implies, espresso is intended to be served quickly, without elaborate preparation.

## THE SPECIAL " E.S.E. " POD FILTER

The E.S.E. system was designed for making Italian-style " espresso ristreto" (squeezed). The amount of coffee is 35 ml and the water should take 20 seconds to run through.

" ESE ", which stands for " Easy Serving Espresso", is a selected measure of coffee ground and pressed between two filter papers making it ready for use. This system makes it easy for you to prepare your espresso because you avoid the measurement and tamping down operations and it also makes it easier for you to clean the appliance.

We do not intend, or recommend, that the E.S.E. servings be used for making more than one single serving or a "long espresso".

We recommend that you take care when handling and storing the pre-portioned pods (not included) so that they do not become deformed.

# OPERATION

Before first use:

We recommend:

- Turn the steam knob to the steam position “☁”. Press the power “Ⓜ” and coffee “☕” buttons. This will flush out any moisture in your espresso maker.
- After the water has been flushed from steam nozzle, press the power “Ⓜ” and coffee buttons to turn appliance off. Switch steam knob to the off position.
- With the unit unplugged, get familiar with all parts of your espresso maker before operating.

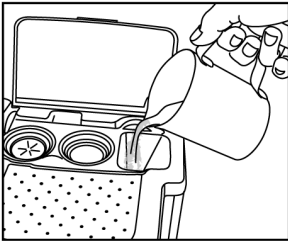
Fill the water tank using option A or option B.

**Note:** do not fill the water tank below "min" or above "max" markings.

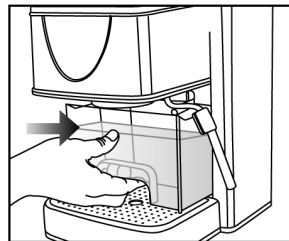
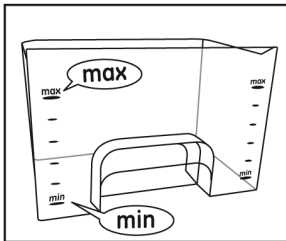
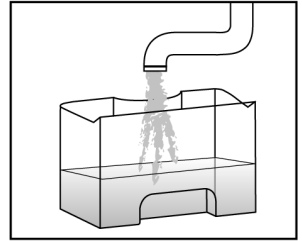
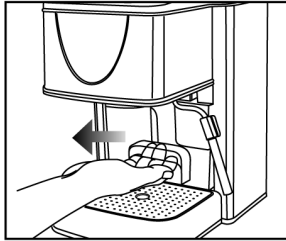
**Important:** This espresso machine does not stop brewing automatically.

When the desired amount of espresso has been brewed, use the "coffee" button to stop brewing.

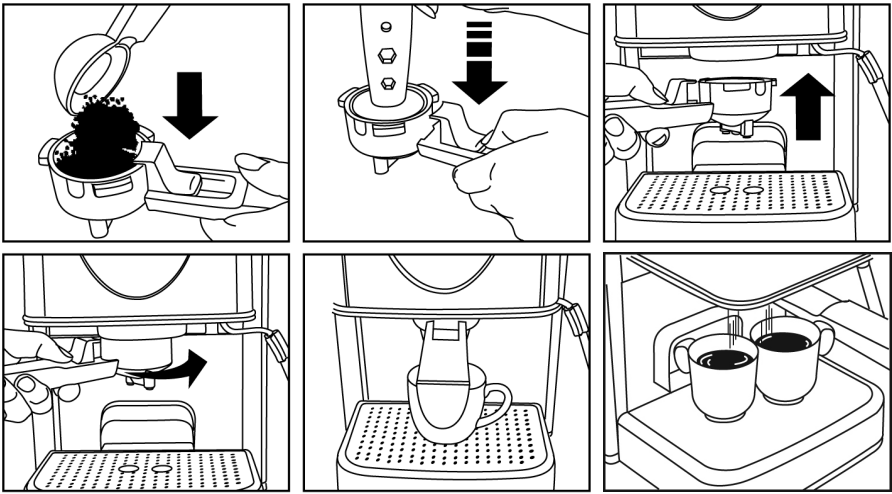
Option A



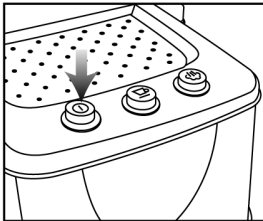
Option B



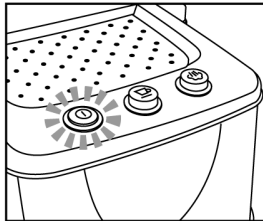
- a. Select the desired filter; 1, 2, or Pod and place into filter holder.
- b. Use included spoon to scoop espresso into filter.
- c. Tamp espresso grounds using the back end of the included spoon.
- d. With filter lock in the open position, securely insert the filter holder into the espresso machine using an up and over motion.
- e. Plug in espresso maker.
- f. Place a 1-2 ounce coffee cup under the filter holder. To brew two cups of espresso at the same time, place two 1-2 ounce coffee cups side by side under the filter holder.



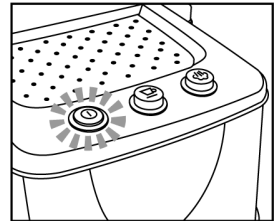
**Power On**



Press power button.



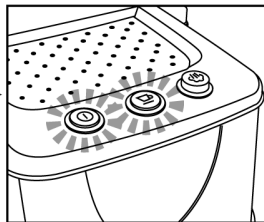
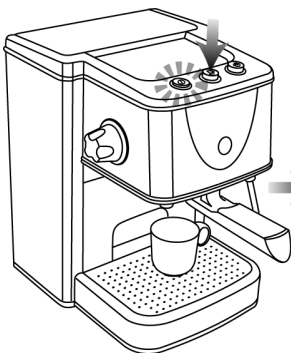
Blue light indicates unit is heating up.



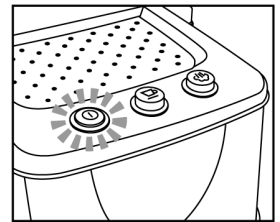
When the machine is ready to brew coffee the light turns green.

**Brewing Coffee**

**Important Note: Espresso maker will NOT shut off automatically. When desired amount of espresso has been brewed, press the Coffee button to stop. When power button is green, press the coffee button to brew coffee.**



Blue light on Coffee button indicates espresso is brewing.

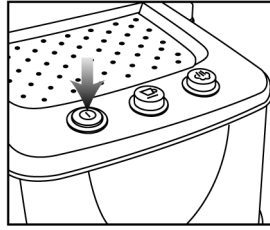


Press Coffee button again to stop brewing.



## Power Off

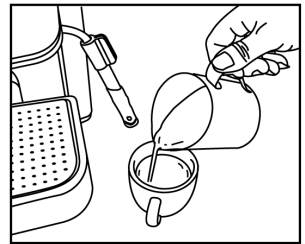
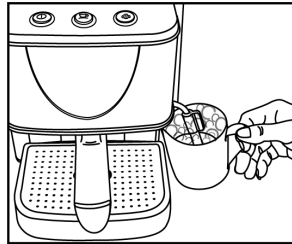
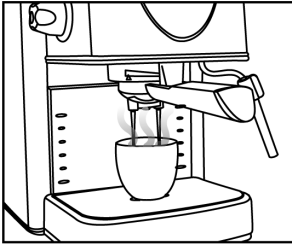
Press power button,  
To turn espresso maker off completely.



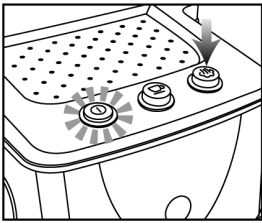
## Cappuccino

The ideal ratio for cappuccino is 1/3 coffee, 1/3 hot milk and 1/3 milk froth.

- a. Select the desired filter to make coffee (see the section on Brewing Coffee).
- b: Prepare the steamed milk (see the section on steam).
- c: First brew coffee, then top with steamed and frothed milk. Sprinkle chocolate or cinnamon powder on top if desired.

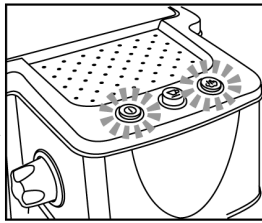


### Steam Preparation



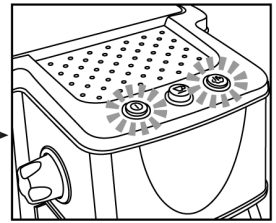
When Power light is green, press Steam button.

### Steam Heating Up Status



The power and steam buttons will both turn blue while unit is heating up.

### Steam Ready



When steam is ready, the power light will turn green (steam light remains blue).

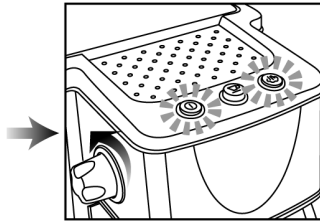
### Steam

Use at least a two cup glass or metal container for steaming.

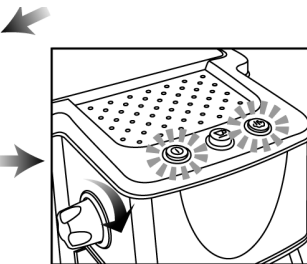
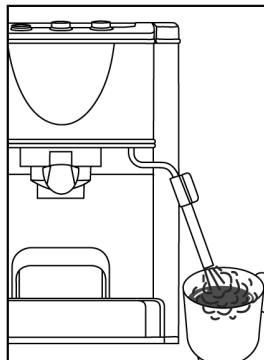


Place a container (cup or pitcher) with milk under milk frother.

**Note** : fill container 3/4 full of milk to allow for milk to froth.



Turn the steam knob counter-clockwise to the steam mark

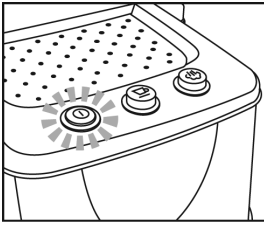


Steam will come out from the nozzle.

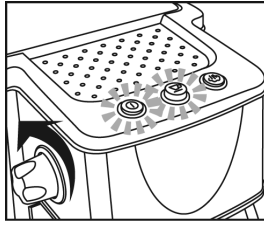
Once the desired quantity of milk froth has been produced, turn the knob clockwise to stop.

Espresso machine is back to STEAM READY status.

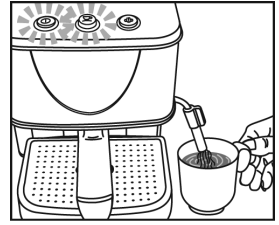
**Hot Water** - Use the steam nozzle to heat water.



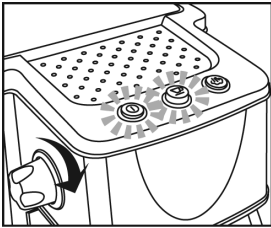
Fill water tank. Press Power Button, wait for light to turn green. Place a cup under the steam nozzle.



Turn the Steam knob counter-clockwise and press coffee button .

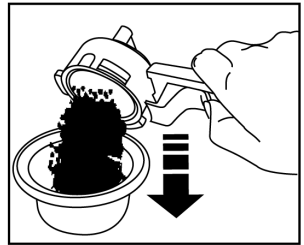
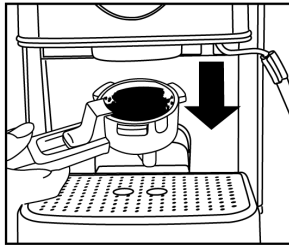
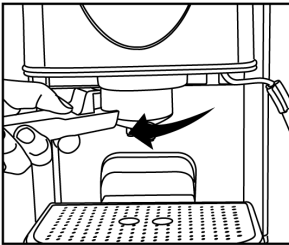


Hot water will be dispensed from the nozzle.



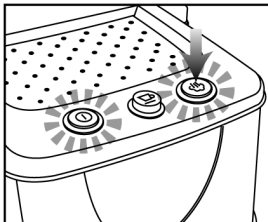
Once the desired quantity of hot water has been produced, press the coffee button and turn the steam knob clockwise to stop. Press the Power Button to turn espresso machine off.

**Removing the grounds**

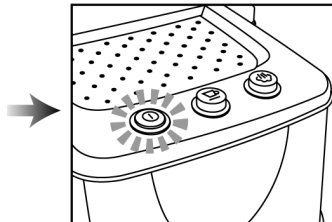


With lock in place, tap out grounds into waste container.

**From Steam Back to Coffee Status**

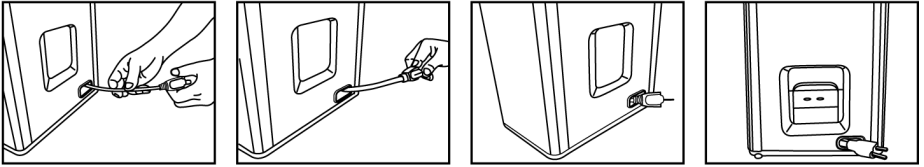


Press steam button under READY status.



Steam light turns off, power light turns green and unit is back to READY status.

## Power Cord Storage



# CLEANING

- Before cleaning, always turn off the machine, unplug it, and allow to cool.
- Clean the filter, accessory storage, removable drip tray and grid in a solution of warm water and mild liquid soap. These parts can also be placed in the upper level of your dishwasher away from the heating element for safe effective cleaning.
- The machine can be wiped clean by using a damp cloth.
- Clean the brewing head with a damp cloth.
- Never use scouring agents.
- Never immerse the appliance itself in water.
- Never use a cloth to clean inside of the water chamber, as this might leave fuzzy deposits in the chamber. Just rinse with cold water periodically.

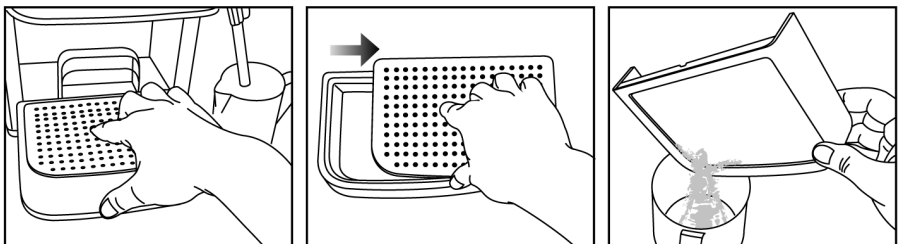
## Cleaning The Steam Nozzle

Clean the steam nozzle after each use by wiping off the outside of the nozzle with a wet cloth. The inside of the nozzle may become clogged and milk deposits on the outside may harden and become difficult to remove. The froth attachment can be removed for cleaning.

## CAUTION

DO NOT try to open or disassemble the main body of the machine.

## Cleaning the drip tray



# TROUBLESHOOTING

Problems	Probable causes	Corrective actions
Coffee leaks around the filter holder.	The filter holder is not mounted correctly or has not been tightened sufficiently.	Reconnect the filter holder
	There are coffee grounds on the edge of the filter.	Clean around the filter and the gasket
	The brewing head gasket is dirty.	Clean the gasket with a damp cloth.
	Leaking through paper pod.	Tear excess paper from pod at perforated edge.  Be sure the pod filter is seated right side up. Read manufacturers instructions for correct placement.
Pump is very noisy.	No water in the water tank.	Fill the water tank.
	Water tank incorrectly mounted.	Press firmly on the water tank.
	Coffee grounds too old or very dry and the pump cannot produce pressure.	Use fresh coffee.
Water does not run through.	No water in the water tank.	Fill the water tank.
	Water tank incorrectly mounted.	Press firmly on the water tank.
	The filter is blocked or the coffee grounds are too fine or tamped down too hard.	Clean the filter and the grid on the head, and try a coarser coffee.
	Brewing head grid is encrusted.	Put the grid to soak in a descaling solution.
Water runs through too quickly.	Coffee grounds too coarse.	Try a finer coffee.

	Quantity of ground coffee is insufficient.	Use the filters provided to measure out the coffee.
	Coffee grounds not tamped down firmly enough.	Tamp down the coffee again.
The milk is not frothing.	Milk is not fresh.	Use fresh milk.
	Milk is lukewarm.	Put milk in refrigerator.
Lots of water on the coffee grounds.	Grounds not properly tamped down.	Tamp down the grounds.
	Insufficient quantity of ground coffee.	Increase the quantity of ground.